

## Society News

TELEPHONE 4569

### HE WANDERS.

He wanders, like a day appearing dream,  
Through the dim wilderness of the mind,  
Through desert woods and fields,  
Which seem  
Like ocean, homeless, boundless, unconfined.  
— Mrs. Shaffer.

### Calendar for Friday.

The Misses Nina and Sofia Carter will entertain with a farewell party at her home, 702 South Boulder, this evening in honor of Miss Dawson, leaving Tulsa for Chicago, Ill., to attend the University of Chicago. Miss Dawson will remain in Tulsa this winter with her parents, Mr. and Mrs. Dawson.

Members of the L. T. L. club will give a musical in the home of Mrs. L. L. Lindsay at 1110 North Broadway, Friday evening.

The program is as follows:  
"All Around the World"  
L. T. L. Members  
"The Shepherd's Evening Song"  
Edith Marshall  
"The Silver Song"  
Edith Marshall

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revival she attended while on her vacation in Siltco Springs.

Book Party.  
Mr. and Mrs. G. E. Bennett entertained with a book party, Tuesday evening, at their home, 1110 North Broadway. Those of the party were: Misses Blanche Conkmore, Lela Murray, Wilma Aspin, Mildred Morrison and Misses. Harold Murray, Earl W. Murray, David, Merrill, Murray and Cyril Murray.

Miss Genevieve Kirkbride has returned to Tulsa after spending a few days with Mrs. Harold A. Leckie, 242 North Broadway. Miss Kirkbride will remain in Tulsa this winter with her parents, Mr. and Mrs. Leckie.

Walter Arnold, son of Mr. and Mrs. E. M. Arnold, will have his work for Oliver, Ind., to enter Culver Military academy for the coming year.

Miss Harriette Vannatta returned from her vacation in Chicago, where she has been studying, and is now ready to receive pupils at her studio in the Christian church. Phone 5416.—Adv.

New fall millinery, beautiful showing of new fall millinery, Mullins Millinery, 222 East Third.—Adv.

Protect your Victor-Victrola order by ordering now for Christmas delivery from Allen & Thode at the fair this week.—Adv.

Dr. Goodman, chiropractor, has opened an office at 18-A West Third street. Phone 1822.—Adv.

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Keeping Eggs in Water Glass.  
By experiment a 10 per cent solution of water-glass preserved eggs so effectively that at the end of 14 weeks the eggs appeared perfectly fresh. In most packed eggs the yolk after a time settles to one side and the egg is then inferior in quality. Again, most packed eggs will not beat up well for cake making or frosting, white eggs from water-glass solution will give the same results as one fresh egg laid.

Water glass is the popular name for potassium silicate or for sodium silicate, the commercial article often being a mixture of the two. Water glass commonly is sold in two forms, a thick liquid and a powder.

A solution of the desired strength for preserving eggs may be made by dissolving one part of the liquid water glass in ten parts water. Only pure water should be used, for an alkaline water will not preserve eggs well. It is best to boil the water before mixing it.

The solution should be poured over the eggs packed in a suitable vessel, and stored in a cool place.

Do not wash the eggs before packing but select the cleanest eggs for preserving.

Ammonia for Chiggers.  
Don't scratch! Take a bath. That is the best way to get rid of chiggers, so says the United States department of agriculture, and perhaps no other bit of information the department has sent out will do more to increase the comfort of farm life in the summer than this timely advice about these little red pests. A hot bath in water containing soft ammonia or strong soap, if taken within one or two hours after exposure in shrubbery or weeds infested with chiggers, will prevent any annoyance from their bites. Fresh clothing should be put on that worn in the grass should be sunned thoroughly. A bath after long exposure has practically no effect and direct remedies are necessary.

A moderately strong solution of ammonia will give relief after irritation has set in and small red spots appear. A strong solution of baking soda may be used also. Liberal applications should be made until the irritation subsides. If the suffering is severe, apply dilute tincture of iodine or carbolic acid. If the chiggers and eggs are kept out closely they are not so likely to be infested with chiggers. A bath in a strong solution of Epsom salts before going to a picnic or to work in a weedy place will keep the chiggers from attacking the body.

New Ways to Cook Eggs.  
Select plump tender stalks of asparagus, wash well, and boil them in salt water until tender. Drain the asparagus and arrange it on a platter with a border of small squares of buttered toast and hard-boiled eggs cut into quarters. Over all pour a hot sauce made of 2 tablespoons of butter, blended with 1/2 tablespoon of flour, and stirred into 2 cups of cream. Add salt and pepper and cook until the sauce thickens. A cup of chicken broth may be used in place of part of the cream if preferred.

Scalloped Eggs.  
Melt a tablespoon of butter in a saucepan and into it stir 1/2 cups of dry bread crumbs. Put a layer of these crumbs into a small baking dish, add a layer of boiled ham ground fine and a layer of sliced hard-boiled eggs. Continue alternating layers of ham, eggs and crumbs until the dish is full, making the last layer crumbs. Pour over all 1/2 cup of sweet cream and bake in a quick oven 10 to 15 minutes.

Ox Eyes.  
Cut slices of bread an inch thick and with a large blunt outer cut circles of the bread. Scoop out in the center of each round a space large enough to hold an egg. Break an egg thus each ring, season with salt and pepper, put a teaspoon of cream on top, and place in the oven until the eggs are set. Serve hot.

Rice Omelet.  
Warm a cup of cold-boiled rice in 1 cup of milk with 1 teaspoon of butter. Stir and beat till well blended, then add 2 well-beaten eggs and salt and pepper to taste. Melt 1 teaspoon of butter in a frying pan and pour over all 1/2 cup of rice and egg mixture. Let it brown a minute, then place the pan in the oven until the omelet sets, fold the omelet, slip it on a hot plate, and serve at once.

Baked Eggs With Cheese.  
Beat the whites of 6 eggs to a stiff froth, season with salt and pepper and put them into a buttered baking dish. Make little hollows with the spoon and slip an egg yolk into each. Set the pan in the hot oven for 5 minutes to brown. Have ready thin slices of stale bread covered with grated cheese. Set these in the oven long enough to melt the cheese and serve with the eggs.

Soft Gingerbread.  
Soft gingerbread is a favorite dessert in our family. Mix well together 1 cup of sugar, 1/2 cup of lard, and 1 cup of molasses. Add 2 level teaspoons of soda dissolved in a cup of boiling water and sift in 2 1/2 cups of flour, 1 tablespoon of ginger and 1 teaspoon of cinnamon. Stir well, then

## CARES OF STATE ARE OUT OF MIND



QUEEN WILHELMINA of Holland and her daughter, Princess Juliana, the queen has just enjoyed the experience of a plunge under water in a submarine. She was present at the naval maneuvers Wednesday at Amsterdam and was aboard a submarine which dived twice while her majesty was a passenger.

Miss Alice Sawney returned home the first of the week from a fortnight's visit with relatives and friends in Bartlesville.

James Price, son of Mr. P. L. Price, will return to Bartlesville, Mo., to attend Kemper academy this fall.

Miss L. Waller is a guest in the home of her daughter, Mrs. William Gray of Bartlesville, for a several days visit.

Miss Mildred Morrison will leave Tuesday for Bartlesville, Ark., where she will enter Crescent college for the coming term.

Strawberry Sponge Pudding: To the yolks of two eggs add two tablespoons of cold water, and beat, using an egg beater, until very light; then add two-thirds of a cupful of sugar gradually, while beating constantly, and two tablespoons of lemon juice. Mix and sift one and one-third cupful of flour with two teaspoonsful of baking powder and

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one-fourth teaspoonful of salt. Combine mixtures, and cut and fold in the whites of two eggs beaten until stiff. Turn into a buttered mold, adjust buttered cover and steam one hour.

Menu for a Day.  
(Tulsa Morning World)  
BREAKFAST  
Egg Toast  
Scrambled Eggs  
Corn Bread  
Coffee  
LUNCHEON  
Shapleigh Luncheon Cheese  
Straw Pudding  
Cinnamon Toast  
Tea  
DINNER  
Applesauce Soup  
Broiled Tenderloin Steak  
Baked Stuffed Potatoes  
Summer Squash  
Strawberry Sponge Pudding  
Strawberry Sauce

Unpaid telephone bills for the month of September are past due. If not paid by 6 p. m. of the 15th service will be discontinued. Pioneer Telephone & Telegraph Co.—Adv.

Miss Fabale, Paris, desires to announce that she has returned from Chicago, where she has been studying, and is now ready to receive pupils at her studio in the Christian church. Phone 5416.—Adv.

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## HELPFUL HINTS TO HOUSEWIVES

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Rice Omelet.  
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Soft Gingerbread.  
Soft gingerbread is a favorite dessert in our family. Mix well together 1 cup of sugar, 1/2 cup of lard, and 1 cup of molasses. Add 2 level teaspoons of soda dissolved in a cup of boiling water and sift in 2 1/2 cups of flour, 1 tablespoon of ginger and 1 teaspoon of cinnamon. Stir well, then

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## Hanan Shoes for Women—1st floor

Each express has been bringing us new garments until now our ready-to-wear section is full of overflowing with crisp merchandise in readiness for your shopping expedition.

## SMART DRESSES— for Street and Practical Wear that are Marked at a Reasonable Price

This assemblage of smart looking dresses comprises numerous styles made of fine French serge, soft taffeta and satin; some combinations of materials, in colors of navy, brown, green, burgundy and black. Beads, embroidery, oriental medallions, fancy collars and touches of fur make each garment an unusual value when marked at..... **16.50**

Sizes up to 44.

2nd floor

### School Dresses

Monday morning, the 18th, the children are called for the beginning of school. And they will need practical dresses for school wear, such as we are showing in serge and wool.

School Dresses, in youthful styles made of plain plaid and fancy serge and woollens, some with sailor collars of contrasting colors, patch pockets, both long waisted pleated models and normal waistlines with full skirts.

Peter Thompsons, for girls from 8 to 16 years, of fine quality serge with the usual red and white trimmings, in prices from **2.95 TO 6.00**

2nd floor

Grand Opera Tickets on Sale

THE HUNT CO.

Grand Opera Tickets on Sale

1st floor

### Showing of Bags and Purses

Silk Brocade Bag—With draw at top, silk-lined and fitted like a handbag, priced at..... **4.00**

The Duford Purse—Of pin seal, a new style in a combination of purses and card cases which can be carried separate or attached, priced..... **3.00**

Folder Purse—Genuine walrus leather, moire lined; others pin seal lined with silk poplin, 6 and 7-inch lengths, with back strap, priced..... **2.50**

Envelope Purse—Of mottled seal, 7-inch, comes in black, ivory, navy and green, silk lined, at..... **2.00**

Folder Purse at 1:50—In black and patent leather and assortment of colored leathers, in different shapes, ranging from 3 1/2 to 7 inches long. Priced, Friday's offering, at..... **1.50**

1st floor

## PIMPLES COVERED BABY'S FACE

Back and Chest Also Broke Out.  
Greatly Disfigured. Cried  
Constantly. Completely

## HEALED BY CUTICURA SOAP AND OINTMENT

"My baby's face first began breaking out in small pimples and in a short time it was covered, looking dark and ashy. We tried several remedies, but nothing did much good, and his back and chest also broke out. His face was greatly disfigured and itched and terrified him a great deal, and his clothes irritated him. The eruption made him very cross and irritable and he cried constantly."

"He had the trouble months before I used Cuticura Soap and Ointment. They relieved him in a few days and he was completely healed in about two weeks, and I only used one box of Cuticura Soap and Ointment." (Signed) Mrs. E. M. Love, Douglasville, Ga., Mar. 13, 1916.

Sample Each Free by Mail  
With 32-p. Skin Book on request. Address post-card: "Cuticura, Dept. T, Boston." Sold throughout the world.

add 2 well beaten eggs and bake in a bread pan in a slow oven. When the gingerbread is done cool and frost with powdered sugar, mixed with sweet cream till the right consistency to spread and flavored with lemon juice.

Dumplings.  
To make good dumplings for chicken, make them with the boiling broth. Pour into the flour to which a little salt has been added and stir with a spoon until cool and stiff enough to handle; then roll and cut as other dumplings.

A Crisp Crust.  
Before filling in a pie, run some white of egg thinly over the bottom crust. This prevents the juice from soaking into the bottom crust and making it soggy.—Mrs. H. G. W.

How to Remove Grease.  
If grease is spilled on kitchen floor, pour cold water on it immediately. This will harden the grease and prevent it from spreading and soaking into the wood. Scrape with a knife.

Remaking Mayonnaise.  
When making mayonnaise, if the egg and oil do not blend properly, let the mixture stand for five or ten minutes. The oil will rise to the top and can be poured off. Then repeat the usual process with the same materials, pouring the oil in more slowly.

Layer Cake.  
When you have not the pans or the room in the oven to bake individual layers, try putting into a loaf cake tin a very little batter, smoothing it